



NEBLUS

NEBLUS GAINS STRENGTH AS IT FINDS ITS PATH. A CURIOUS AND SILENT WALKER THAT AMBLES THROUGH THE BEST TERROIRS, CHASING THE INSPIRING CLOUDS IN THE CHILEAN SKIES, TO FIND THE CULTIVARS THAT WILL LEAD TO CRAFTING OF THE FINEST WINES. THE PLACE OF CHOICE IS THE CASABLANCA VALLEY, WHERE THE SUN, THE RAIN AND THE FRESH BREEZE FROM THE PACIFIC OCEAN COMBINE WITH A UNIQUE SOIL TO MAKE THE SKY AND THE LAND COALESCE INTO AN ICON WINE. NEBLUS IS A SUBLIME, CONCENTRATED AND EXCEPTIONAL COOL-CLIMATE SYRAH THAT RETAINS ITS ELEGANCE AND TAKES YOU TO UNSUSPECTED PLACES.

SYRAH 2012 VALLE DE CASABLANCA · CHILE

VALLEY AND VINEYARDS

The vineyards that grow on the slopes of the Casablanca Valley's highest elevations produce the grapes that give life to the mystic Neblus walker. They set their roots in the granite soil of variable depth of the Nimbus estate located towards the west of the valley. Just a few kilometers from the Pacific Ocean, this particular location increases the influence of the sea breeze, thus favoring the production of cool-climate varieties. The morning fog usually lifts around noon, giving way to sunny days with an average annual temperature of 14.4° C.

VINIFICATION

- Clusters are handpicked and the best grapes are selected at the sorting table.
- Grapes are cold-soaked for 5 days, prior to fermentation, and then macerated for 30 days
- 70% of the grapes are fermented separately in open 2-tonne tubs where they are manually punched down
- 30% of the grapes are fermented in French oak barrels
- Malolactic fermentation takes place spontaneously in the barrel
- Light filtration
- The wine is aged for 16 months in French oak barrels.

TASTING NOTES

Color: Deep, intense purple. Aromas: Intense and complex nose of floral aromas with touches of red fruit, blackberries and herbs against a backdrop of smoke and spices. These aromas combine with abundant notes of black pepper and some mineral, earthy nuances that are typical of the Casablanca Valley. Palate: A concentrated and broad-shouldered wine dominated by sweet, round tannins. Pleasant and persistent finish with a balanced acidity.

PAIRING SUGGESTION

Oysters and lobster, salad, octopus carpaccio. Serve at 10° C (52° F).

TECHNICAL FACTS

Varieties: 93 % Syrah and 7 % Merlot Alcohol: 14.8°
 Residual Sugar: 2.5 g/l Acidity: 3.22 g/l pH: 3.61